

## Starter

Deer saddle carpaccio apple, pear	16,80
Salmon lemon, fennel, horseradish	14,80
Mountain cheese crème brûlée blood orange, brioche	13,90
Beef tartar 120 g radish, black quinoa	21,90
Mixed salad	6,30

## Soup

Beef bouillon with pancake stripes	5,50
with traditional cheese dumpling	6,20
Potato leek soup	6,40
Cabbage soup deer ravioli	9,80

## Salad

Large salad variation	11,50
Sausage salad / with cheese homemade salad dressing	12,50

**Main Course**

Beetroot risotto <b>vegetarian</b> hazelnuts, roquefort espuma	16,90
Parsnip cream <b>vegan</b> winter vegetables, kumquat, dates	15,50
Braised king oyster mushrooms <b>vegetarian</b> potato buns, vanilla	15,80
Salmon trout Citrus fruits risotto, baby leeks	26,50
Conchiglioni octopus bolognese, fennel	19,70
Saddle of venison Bacon buns, cabbage, chestnut-apple sauce	35,90
Pork tenderloin truffle polenta, cauliflower, mustard sauce	21,60
Chicken breast vegetables, basmati rice, red curry	22,70
Roast beef with onions # potato soufflé, green beans	27,00
Lamb shanks "Stifado" kritharaki, pearl onions	25,50
Fillet of beef # potato gratin, carrots, cognac-pepper sauce	
200 g	38,90
300 g	52,50
Veal escalope "Viennese style" fries "rusticale" or boiled potatoes or mixed salad	24,50

# We prepare this meat dishes medium. If you wish another degree of doneness, please advise our service staff.

**Please ask for our daily recommendations.**

**Dessert**

Chestnuts speculoos tiramisu  
spice apple 10,20

Almond blondy  
chocolate sorbet, raspberries 9,90

Three varieties of homemade sorbets  
according to daily offer 8,80

**Digestif**

2cl Subierer  
Vorarlberg pear „Schnaps“, Domig, Ludesch 5,90

2cl Marillen-Aprikosenbrand  
apricot „Schnaps“, Freihof, Lustenau 5,50

2cl Vogelbeere  
rowanberry „Schnaps“, Hämmerle, Lustenau 6,80

1 glass Beerenauslese Cuvée, 2017  
sweet wine, vinery Kracher  
Burgenland 7,20

*Our trained service staff will inform you about the ingredients  
and allergens in our dishes.*